

PREP: 30 min
COOK: 15 min
SERVES: 24

Neenish Tarts

These pretty little tarts are inspired by the Neenish tart of long ago - one bite and you'll be travelling back to your childhood memories of the original.

Ingredients

Tarts

3 sheets frozen ready-rolled shortcrust pastry, partially thawed

1/4 cup (60ml) strawberry jam

40g butter

1 1/3 cup (200g) icing sugar, sifted

1/2 tsp Queen Natural Vanilla Extract

1-2 tbsp milk

Icing

1 1/4 cups (190g) icing sugar, sifted

2 tbsp hot water

1 tsp Queen Strawberry & Cream Flavour for Icing

Method - Tarts

STEP 1

Preheat oven to 180°C. Grease two 12-hole round-based patty pans. Use a 7cm round cookie cutter to cut 24 rounds from pastry. Press rounds into pan holes. Blind bake, using cupcake cases filled with rice, for 12 minutes. Remove cupcake case and rice and bake for another 3 minutes. Stand in pans for 1 minute. Transfer pastry cases to a wire rack to cool.

STEP 2

Gently heat the strawberry jam, use a pastry brush to paint a layer of jam on the inside of each pastry shell.

STEP 3

For the filling, beat butter in a small bowl until pale and creamy. Gradually add sugar, then add Vanilla. Add milk and mix until a spreadable consistency is achieved. Place a teaspoon of filling into each pastry shell and smooth the top.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.

Ingredients

Queen Rose Pink Food Colouring

2 tsp cocoa

2 tsp milk

1 tsp icing sugar, extra

Method - Icing

STEP 1

For the icing, place icing sugar and hot water in a small bowl, stirring well to combine. Separate the icing into 3 bowls. Add ½ tsp strawb'ry and cream flavour and 3-4 drops of Queen Rose Pink Food Colour to one. Add ½ tsp strawb'ry and cream flavour to the second. For the third bowl of icing, combine cocoa, milk and 1 tsp icing sugar in a small bowl and stir to combine, add to icing mixture and incorporate.

STEP 2

Spoon icing colours into piping bags and pipe alternate icing colours onto each half of the tartlets and set aside for approx. 15 minutes until icing has set.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.